



PRODUCER PROFILE

Estate owned by:

Rapalino Family

Winemaker: Enzo Rapalino

Total acreage of vine: 7 HA

Winery Production: 45,000 btl

Region: PIEMONTE

DOLCETTO D'ALBA DOC

WINE DESCRIPTION

The Dolcetto d'Alba production area encompasses the Langhe hills east of Tarano around the town of Alba, including 25 communes in the province of Cuneo, and only one commune in the province of Asti, Coazzolo. It is characterized by juicy, fruity aromas and mild tannins. They are generally more floral than their Dolcetto counterparts and not quite as bold as the Dolcettos from Dogliani. Born as a light, everyday wine, today Dolcettos d'Alba are more rich and concentrated thanks to innovative winemaking techniques. The Dolcetto d'Alba DOC appellation was granted in 1974.

TASTING NOTES

Typical purple red color. The bouquet on the nose is very fresh and inviting, with fruity and vinous aromas, blackberry and red fruits in particular. On the palate it is full-bodied, fruity and smooth with a slightly bitter almond after-taste typical of Dolcetto.

FOOD PAIRING

Ideal with vegetable starters, charcuterie, beef or veal dishes, risottos, mushroom dishes, and legume based soups.

VINEYARD & PRODUCTION INFO

Vineyard location:	Treiso and Madonna di Como, Alba area
Vineyard size:	0.80 Ha
Soil composition:	Calcareous and clayish with sandy streaks
Training method:	Guyot
Elevation:	390 m a.s.l.
Vines/hectare:	5,000/Ha
Exposure:	Southeast
Age:	28 years (planted in 1990)
Harvest time:	Mid September
First vintage:	2004
Production:	6,600 bottles

WINEMAKING & AGING

Varietal composition:	100% Dolcetto
Fermentation container:	Stainless steel tanks (8- 10 days at 24-26°C)
Maceration technique:	On the skins for 8-10 days with frequent pumping over
Type of aging container:	Stainless steel tanks
Length of aging:	4-5 months
Length of bottle aging:	3 months

ANALYTICAL DATA

Alcohol:	13.5 %
Acidity:	5.65 g/L
Res. sugar:	.3 g/L
Dry extract:	29.7 g/L

